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| Title | Demonstrate knowledge of Asian sweetmeats and desserts for commercial cookery | | |
| Level | 3 | Credits | 6 |

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| Purpose | <p>This unit standard is for people working in a commercial kitchen who have an understanding of presentation practices and basic cooking techniques.</p> <p>People credited with this unit standard are able to demonstrate knowledge of Asian sweetmeats and desserts for commercial cookery.</p> |
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| Classification | Hospitality > Cookery |
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| Available grade | Achieved |
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Guidance Information

- 1 **Definitions**
Regions refers to East Asian cuisine, Southeast Asian cuisine, South Asian cuisine, Central Asian cuisine, West Asian (Middle East) cuisine, North Asian cuisine, or the distinctive cuisine of a recognised region within a larger Asian country.
- 2 Legislation relevant to this unit standard includes but are not limited to – Food Act 2014, Health and Safety at Work Act 2015.
- 3 For the purpose of this unit standard, candidates should demonstrate an awareness of the impact of the preparation, cooking processes and storage on the nutritional value of relevant food items.

Outcomes and performance criteria

Outcome 1

Demonstrate knowledge of Asian sweetmeats and dessert for commercial cookery.

Performance criteria

- 1.1 Culinary terms and trade names for ingredients commonly used in Asian sweetmeats and desserts are described.

Range evidence of fifteen ingredients is required.

1.2 Factors contributing to variations in Asian sweetmeats and desserts are described.

Range factors may include but are not limited to – nationality, religion, climate, agricultural or horticultural crops, animal husbandry; evidence is required three factors from each of three different regions.

1.3 Characteristics of ingredients and finished dishes are described.

Range may include but is not limited to – accompaniments and garnishes, appearance and presentation, nutritional value, service style, special occasion desserts and sweetmeats, taste, texture and consistency; evidence is required for three dishes from each of three different regions.

1.4 Preparation and cookery methods commonly used for Asian sweetmeats and desserts are described.

Range may include but is not limited to – baking, boiling, chilling, deep-frying, filling, freezing, marinating, shaping, simmering, steaming; evidence is required for five methods.

1.5 Equipment used to produce Asian sweetmeats and desserts is described.

Range may include but is not limited to – essential features, essential functions, safe operating practices; evidence is required for five pieces of equipment.

1.6 Methods for the storage of Asian sweetmeats and desserts are described and explained.

Range may include but is not limited to – appropriate environmental conditions, methods to optimise shelf life.

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| Planned review date | 31 December 2026 |
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Status information and last date for assessment for superseded versions

| Process | Version | Date | Last Date for Assessment |
|--------------|---------|------------------|--------------------------|
| Registration | 1 | 14 December 2017 | 31 December 2023 |
| Review | 2 | 16 December 2021 | N/A |

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| Consent and Moderation Requirements (CMR) reference | 0112 |
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This CMR can be accessed at <http://www.nzqa.govt.nz/framework/search/index.do>.

Comments on this unit standard

Please contact the Ringa Hora Services Workforce Development Council qualifications@ringahora.nz if you wish to suggest changes to the content of this unit standard.